Dept. Genetics University of Wisconsin Madison 6, Wisconsin US

July 27, 1955

Dear Dr. Kristensen:

Thank you for sending me your last reprint on mutative fermentation (No. 8). It is important to emphasize the distinction, as so few bacteriologists do, between slow and mutative utilization of sugars.

In my own experience, I had been struck with the frequency of mutable maltose-negatives among EX E. coli 055 types. Some strains were so revertible that they would be classified as ++ in broth fermentation tests, so I would suggest that a more exact classification can be made on agar. We have found eosin-methylene-blue agar to be the most distinctive medium for reactions that can be classified within 48 hours.

I was especially interested in your remark about 055 B6 (1064) and its oscillation from Lac+Mal- to Lac-Mal+. My wife (E.M.Lederberg) has been studying a remarkable relationship between maltose fermentation and resistance to a phage (lambda-2) which gives a repeated mutational oscillation

$$Lp_2^F Mal^- \longleftrightarrow Lp_2^S Mal^+$$
.

Yours sincerely,

Joshua Lederberg Professor of Genetics